

PEANUT BUTTER PIXIES

Meat Alternate

60 servings		
Ingredients	Weight	Measure
*Peanut Butter	3 lb 6 oz
Margarine, softened	8 oz
Vanilla	1 Tbsp 1 tsp
Powdered Sugar	1 lb 12 oz	2 quarts
*Nonfat Dry Milk	2 oz	2 2/3 cups
Prepared Chocolate Frosting	1 lb 8 oz

Directions

1. In mixer bowl, cream peanut butter, margarine, and vanilla.
2. Add powdered sugar and nonfat dry milk, mixing until well blended.
3. Spread and pat 3 quarts of mixture into each 18" x 26" pan.
4. Smooth top with rolling pin. Chill 1 hour to firm up.
5. Spread top of each pan with frosting.
6. Refrigerate, overnight, to firm for cutting and serving.
7. Cut each pan 10 x 6 to make 60 pieces.

*Commodities are in **Bold**

Serving: 1 piece
provides ¾ ounce of meat alternate

Yield: 60 servings: 12 lb 3 oz

Variation:

Peanut Butter Bon-Bons

60 Servings: Prepare recipe as directed. Portion with #40 dipper and hand-roll into 1-ounce balls. Lay out onto wax-lined sheet trays and refrigerate. Drizzle tops, if desired, with a small amount of melting chocolate before serving.

Special Tips:

1. When spreading dough into sheet pans, place pan on a wet cloth to keep it from slipping.
2. Place a large piece of plastic over the top of pan to prevent dough sticking to the rolling pin.
3. Pans can be topped with chocolate chips instead of frosting.
4. Rice crisp cereal can be added to the peanut butter before mixing.

Nutrients Per Serving (without frosting)

Calories	261	Saturated Fat	3.2g	Iron	.5mg
Protein	8g	Cholesterol	1mg	Calcium	81mg

Carbohydrate	23g	Vitamin A	30RE	Sodium	184mg
Total Fat	16.1g	Vitamin C	0mg	Dietary Fiber	1g

Peanut Butter Pixie recipe provided by Linda Willard, Harding Middle School, Cedar Rapids, Iowa

Peanut Butter Bon-Bon recipe provided by Lynn Hugg, Southeastern Greene School District, near Pittsburgh, Pennsylvania

These recipes have not been standardized by the USDA.